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Effective July 15, 1944

WAR FOOD ADMINISTRATION
Office of Distribution
Washington 25, D. C.

TENTATIVE U. S. STANDARDS FOR CLASSES AND GRADES FOR LIVE POULTRY

Tentative U. S. Classes for Live Poultry

Chickens: Broilers - Young, soft-meated chickens of either sex with tender skin, smooth bright shanks, and flexible breastbones.

Fryers - Young, soft-meated chickens of either sex with tender skin, smooth bright shanks, and flexible breastbones. Maximum weight 4 pounds.

Roasters - Young, soft-meated chickens of either sex with tender skin and smooth bright shanks. Breastbones somewhat more rigid than in broilers and fryers but with some remaining flexible cartilage over the end.

Capons - Young, soft-meated, unsexed male chickens, showing practically no comb development.

Stags - Young male chickens with somewhat toughened flesh and considerable hardening of the breastbones. Combs may be well developed and spurs may show considerable, but not full, development. Stags show, in general, an intermediate condition of flesh and sexual development between roasters and cocks.

Fowl - Mature female chickens with hardened breastbones. This includes all female chickens that have lost the soft flesh condition characteristic of young chickens. The fact that some fowl may be roasted by special or prolonged cooking is not sufficient grounds for classifying them as roasting chickens.

Cooks (Old Roosters) - Mature male chickens with toughened flesh and hardened breastbones.

Turkeys: Young Hen Turkeys - Young soft-meated female turkeys with tender skin (usually less than 1 year old).

Young Tom Turkeys - Young soft-meated male turkeys, with tender skin. May show slight pouchy condition of breast (usually less than 1 year old).

Old Hen Turkeys - Mature female turkeys, with toughened flesh. May have coarse or dry skin and patchy areas of surface fat (usually more than 1 year old).

Old Tom Turkeys - Mature male turkeys, with toughened flesh (usually more than 1 year old).

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Ducks: Young Ducks - Young, soft-meated ducks of either sex, bills not completely hardened, easily dented windpipes. Their feathers may not be fully developed so they may have a somewhat downy appearance.

Old Ducks - Mature ducks of either sex, with toughened flesh, hardened bills, and hardened windpipes.

Geese: Young or old, either sex.

Guineas: Young Guineas - Young, soft-meated guineas of either sex.

Old Guineas - Mature guineas of either sex with toughened flesh.

Squabs: Extra soft-meated, immature pigeons of either sex.

Pigeons: Mature pigeons of either sex with toughened flesh.

Specifications for Tentative U. S. Standards for Individual
Birds and Buying Grades for Live Poultry

U. S. Grade No. 1 - A bird of this grade must be vigorous and free from external evidence of disease. Must be well-fleshed or fairly well-fleshed and fairly well-feathered. Must be soft-meated, if of a class in which soft meat is a requirement. It must be fairly well covered with fat and in this connection, proper consideration should be given to age and sex. May have slight but not serious defects or serious deformities. Considerable abdominal fat allowed in fowl.

U. S. Grade No. 2 - Any edible bird below the quality of U. S. Grade No. 1 qualifies for this grade. It must be free from external evidence of disease or other conditions that might render the bird unwholesome for human food. A bird of thin flesh, or lacking in fat covering, or only partially feathered may be included if healthy. May have serious defects, serious deformities, or excessive abdominal fat.

Rejects - Any bird below U. S. Grade No. 2 that is extremely emaciated or badly crippled or with other external evidence of disease or unhealthy conditions that might make it unwholesome for human food.

Specifications for Tentative U. S. Wholesale
Grades for Live Poultry

U. S. Grade No. 1 - Each lot of live poultry must contain not less than 90 percent of birds of the quality of U. S. Grade No. 1, the balance to be U. S. Grade No. 2, provided no individual containers in the lot shall have more than 15 percent U. S. Grade No. 2 birds and shall contain no Rejects.

U. S. Grade No. 2 - Each lot of live poultry shall consist of U. S. Grade No. 2 birds or better and shall contain no Rejects.

No Grade - Lots of poultry containing Rejects shall be classed as "No Grade."

Note - All poultry having excessive feed in the crops shall be considered "overcropped" and may be subject to dockage. "Excessive" feed shall be interpreted to mean not more than an average of (a) 1 ounce of feed in crops of birds weighing not more than $2\frac{1}{2}$ pounds, (b) 2 ounces of feed in crops of birds (except turkeys) weighing more than $2\frac{1}{2}$ pounds, (c) 3 ounces of feed in crops of turkeys.

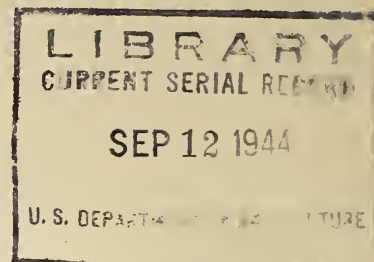
EXPLANATION OF TERMS USED IN THE TENTATIVE U. S.
STANDARDS FOR GRADES FOR LIVE POULTRY

VIGOROUS	- Bird having bright eyes and healthy appearance.
WELL-FLESHED	- Bird, which for its class, shows normally developed breast, with some fat covering over thighs and back and with a good covering of flesh over all bones.
FAIRLY WELL-FLESHED	- Bird with breast that may be slightly lacking in development with some evidence of fat over thighs and back and with all bones fairly well covered with flesh.
FAIRLY WELL COVERED WITH FAT-	Bird, which for its class, shows reasonable amount of fat in feather tracts, and some fat on back.
FAIRLY WELL-FEATHERED	- Feathers covering all parts of the body quite thoroughly except that bare backs are permitted if they are not badly sunburned or scabby. Bird may show a moderate number of pin feathers that may be scattered over all parts of the body.
DEFORMITIES	- Dented, notched, or slightly crooked breastbone, slightly crooked back, or slightly misshapen wings or legs.
SERIOUS DEFORMITIES	- Hunchback, crooked breastbone, or other definite deformities.
SLIGHT DEFECTS	- Scratches, slight bruises, slight breast blisters, slight calluses, or slightly scaly legs.
SERIOUS DEFECTS	- Large skin bruises, flesh bruises, severe breast blisters, heavy calluses, seriously scaly legs, one broken wing bone without fever, or the bird may be slightly crippled.
UNWHOLESOME	- Evidence of disease or other conditions that would render the bird unsuitable for human food.

These Tentative U. S. Standards for Classes and Grades for Live Poultry supersede, effective July 15, 1944, all U. S. Standards for Classes and Grades for Live Poultry previously issued.

APPROVED:

C. W. Kitchen
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SUMMARY OF SPECIFICATIONS FOR TENTATIVE U. S. STANDARDS FOR
CLASSES AND GRADES FOR LIVE POULTRY

Individual Birds

GRADE FACTOR	:	U. S. GRADE NO. 1	:	U. S. GRADE NO. 2
VIGOR	:	Must be vigorous	:	May show lack of vigor but must be healthy
FREEDOM FROM DISEASE	:	No external evidence	:	No external evidence
FLESHING	:	Well fleshed or fairly well fleshed	:	May be poorly fleshed
CHARACTER OF FLESH	:	Soft meated (if of a class where soft meat is a requirement)	:	May be poor quality flesh but must be edible
FAT	:	Fairly well covered con- sidering age and sex	:	May be lacking in fat covering
FEATHERING	:	Fairly well feathered	:	May be only partially feathered
DEFECTS	:	Slight defects permitted	:	Serious defects permitted
DEFORMITIES	:	Slight deformities permitted	:	Serious deformities permitted
SCALY LEG	:	Slightly scaly leg permitted	:	Seriously scaly leg permitted
ABDOMINAL FAT IN FOWL	:	Considerable allowed	:	Excessive permitted